

Morrisons

Groceries

Morrisons More



Register

Search Morrisons



Get your groceries delivered from only **77p** per week with our Midweek Delivery Pass. [Learn more](#)

[Get Inspired with Morrisons](#) / [Disney Cards](#)

The Lion King Recipe

Author

Disney | Morrisons



Share

Published on **15th Oct, 2025**

King of All Veggie Platters

Prep: 10 mins

Cook: 10 mins

Serves: 2



Please growling stomachs (and Simba fans) with a regal spread featuring healthy veggies and dip. Strips of bell pepper make Simba's wavy mane, but if you're not a fan you can always achieve a similar look with baby carrots.

Ingredients

- [1 whole wheat tortilla](#)
- [1 red radish](#)
- [65g hummus](#)
- [½ red bell pepper, ribs and seeds removed](#)
- [2 pitted black olives](#)

Equipment

- [8cm round cutter](#)

Method

1. Use a 8cm round cookie cutter to shape two circles from the tortilla. With kitchen scissors, snip one round in half to form Simba's mouth, then trim the other round to form the bridge of Simba's nose.
2. Cut two 4cm rounds from the remaining tortilla for the ears. Halve the radish and slice two thin rounds from one portion for the eyes. Trim the remaining half in to the shape of a nose.
3. Spread the hummus in a circle in the center of a plate. Place the tortilla nose and mouth, and radish eyes and nose, as shown in the picture. Cut the pepper into curved strips and arrange around the hummus. Add the tortilla ears and finish with sliced olive pupils and olive strip eyebrows.

Tip: You can't make this ferociously cute platter in advance, but you can get ahead on the prep. Cut the pepper strips for the mane, then wrap them in a wet paper towel and seal in a ziplock bag. The peppers will stay crisp for at least two days.

Discover More

[View kids recipe collection](#)[View all recipes](#)

 [More about Disney cards](#)

 [Shop online to earn more cards](#)



Our Main Sites	+
Help & Information	+
Corporate	+
Terms	+

© 2025 All rights reserved. Wm Morrison Supermarkets Limited